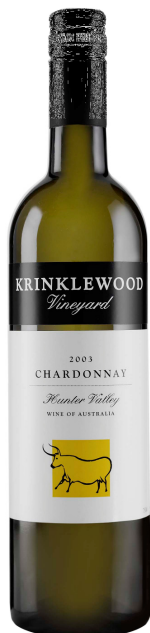


KRINKLEWOOD

Biodynamie Vineyard



2003 Chardonnay

Region :	Hunter Valley, NSW
Grape Variety :	100% Chardonnay
Oak Maturation :	10 months
Release Date :	September 2004
Cellaring Potential :	up to 7 years
Alcohol :	13.3% v/v
pH :	3.36
TA :	6.54 g / L
VA :	.28 g / L
Residual Sugar :	1.63 g / L

FRUIT

Excellent growing conditions in this vintage produced some of the best fruit for the Hunter.

WINEMAKING

The Chardonnay fruit this vintage was picked at optimum ripeness in the cool of the night, then after crushing and pressing it was fermented in a combination of barriques. A portion was fermented in French Tronçais and Allier barriques, with a small component undergoing wild ferment, which has added to the wine's complexity. The wine was left on lees for 10 months before final blending and bottling.

CHARACTERISTICS

This wine displays grapefruit & stonefruit aromas entwined with subtle hints of cashew nuts. It has a rich and creamy palate of peach and hints of butterscotch with a long acid finish.

CUISINE

This is the perfect accompaniment to Poultry dishes, particularly Chicken, and also a great wine to enjoy with Salmon.

AWARDS

Silver medal Hunter Valley Wine Show 2005 *

Silver medal Royal Melbourne Wine Show 2005

5***** in Winestate Magazine Hunter Valley Tasting 2004